

EVALUATION TOOL FOR ACIDIFIED RICE HACCP PLANS Last Updated 10/21/02

- ❑ **Standard Operating Procedures (SOP)**
Most recent inspection report indicates compliance with 105 CMR 590.000. Any pre-existing violations, which may result in biological, physical or chemical contamination of this product, have been corrected.
- ❑ **SOP for pH measurement**
 - Manufacturer specs and calibration instructions for pH meter or pH paper (.1 scale) used provided
 - Instruction for measuring pH of rice slurry made with distilled water provided
 - If a pH meter is used:
 - Buffer solution, which has not passed expiration date, used
 - 4.0 Buffer solution (unless manufacturer recommends otherwise) used
- ❑ **Recipe/Formulation Provided**
 - Strength of vinegar identified (% by volume)
 - Preparation steps identified
 - Recipe/formulation (target pH at or below 4.1) validated, signed and dated by a food laboratory
- ❑ **Preparation Steps Identified**
- ❑ **Hazard Analysis Included**
Growth of *B.cereus* and production of toxins identified
- ❑ **CCP Identified**
Acidifying step (addition of vinegar to rice)
- ❑ **Critical Limit Identified**
pH of acidified rice must be tested prior to use and shall not exceed:
 - 4.3 if tested within 2 hours of preparation, or
 - 4.6 if tested after 2 hours of preparation.
- ❑ **Monitoring Procedures Identified**
 - Calibrated pH meter or pH papers used to measure each batch of acidified rice
 - Person(s) identified for testing pH of rice
- ❑ **Corrective Actions and Documentation Procedures Identified**
If rice not tested, do not use until tested. If rice is above 4.6,
 - Discard if rice not made within the hour
 - If rice made within the hour, cool immediately or add additional vinegar, re-mix and re-test pH
 - Verify use of correct recipe and procedures
 - Verify calibration and proper use of pH meter or pH papers
- ❑ **Verification (Short Term/Long Term) Process Identified**
 - pH meter calibrated daily when used
 - Monitoring records reviewed daily or as needed by PIC
 - Recipe/formulation (target pH at or below 4.1) validated, signed and dated by a food laboratory
 - lab validation updated when recipe is modified, or
 - when daily pH levels are consistently higher than the laboratory validated pH measurement
 - Signed and dated HACCP plan reviewed and modified at least annually or as needed by PIC.
- ❑ **Records to be Maintained Identified**
 - pH log for each batch of rice (sample page included) maintained for 30 days
 - Corrective actions recorded in log (sample page included)
 - Daily calibration log maintained for pH meter
 - Laboratory test results maintained for one year

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❑ **Employee Training Plan Documented (sample of training log provided)**

- Employee Health and Hygiene
- Cleaning and Sanitizing Procedures
- Cross-contamination Prevention Procedures
- Monitoring Procedures for Acidified Rice
- Use of pH meter or pH papers
- Corrective Actions
- Recordkeeping Requirements